TABLE OF CONTENTS

BREAKFAST BUFFETS PAGES 2-4
PLATED BREAKFAST PAGE 5
MIDDAY BREAKS PAGE 6
LUNCH BUFFETS PAGES 7-8
PLATED LUNCH PAGES 9-11
COCKTAIL HOUR & APPETIZERS PAGES 12-13
STATIONED APPETIZERS PAGES 14-15
CARVING STATIONS PAGE 16
DINNER BUFFETS PAGE 17
PLATED DINNER PAGES 18-22
CHILDREN’S MENU PAGE 23
LATE NIGHT SNACK MENU PAGE 24
BEVERAGE MENU PAGES 25-27

Prices and menu items subject to change
BREAKFAST BUFFETS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

EARLY EXPRESS $18

Beverages | coffee, tea, juices, milk, water; includes accompaniments
Yogurt with berries and granola (gf)
Pastry selection | assorted muffins, danish, scones
Cereals | assorted box cereals, milk, 2% milk, skim (v)
Whole fruit | bananas, apples, oranges (v, gf)
Power/energy bars (v)
Butter, jams, honey

CONTINENTAL BUFFET $23

Beverages | coffee, tea, juices, milk, water, includes accompaniments
Yogurt with berries and granola (v, gf)
Pastry selection | assorted muffins, danish, scones, croissants, bagels (v)
Cereals | assorted box cereals with milk (v)
Whole fruit | bananas, apples, oranges (v, gf)
Power/energy bars (v)
Oatmeal with brown sugar, cinnamon, dried fruits (v)
Biscuits & sausage gravy
Butter, cream cheese, jellies, honey, bagel accompaniments
PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

FULL BREAKFAST BUFFET $29
Beverages | coffee, tea, juices, milk, water; includes accompaniments
Cereals | assorted box cereals and milk (v)
Yogurt | fresh berries and granola (v)
Oatmeal | brown sugar, dried fruits, nuts, cinnamon (v)
Pastries | muffins, danish, scones, croissants (v)
Bagels | butter, cream cheese, jellies, honey, bagel accompaniments
Egg Scramble (choose 3 fillings) | cheddar, peppers, onion, jalapeño, tomato, spinach (v, gf)
Meats (choose 2) | smoked bacon, pork sausage, Canadian bacon, chicken apple sausage
Potatoes (choose 1) | country style, hash browns, poutine (v)

BREAKFAST BUFFET ENHANCEMENTS (PER PERSON)
Homemade Lox & Gravlox | $12 (gf)  Breakfast Burrito | $9
Egg Scramble | $6 (gf)  Breakfast Burrito | $9
Meats: bacon, sausage, ham | $7  Breakfast Burrito | $9
Parfaits | $7 (v, gf)  Breakfast Burrito | $9
Biscuits & Gravy | $9  Breakfast Burrito | $9
Eggs Benedict | $14  Breakfast Burrito | $9
Crepes | $8  Popovers | $7 (v)
Smoothies | $9  Quiche | $8
BREAKFAST BUFFETS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

BREAKFAST ADD-ON STATIONS (PER PERSON) ($125 PER ATTENDANT)

- Omelet Station | $12
- Waffle Station | $10
- Smoothie & Juice Bar | $9
- Burrito Station | $9
- Eggs Benedict Station | $14
- Mimosa Bar | $14
- Bloody Mary Bar | $18
- Pancakes & French Toast | $9

Recommend one station and attendant for every 50 guests.

BRUNCH BUFFET $49

- Beverages | coffee, tea, juices, milk, water; includes accompaniments
- Cereals | assorted box cereals and milk (v)
- Yogurt | fresh berries and granola (v)
- Oatmeal | brown sugar, dried fruits, nuts, cinnamon (v)
- Pastries | muffins, danish, scones, croissants (v)
- Bagels | sliced tomato, onion, capers, cucumber (v)
- Egg Scramble (choice of 3 fillings) | cheddar, Swiss, pepperjack, goat cheese, green peppers, onion, jalapeño, tomato, spinach, scallions (gf)
- Meats (choose 2) | smoked bacon, breakfast sausage, pork sausage, Canadian bacon, chicken apple sausage, ham, turkey (gf)
- Potatoes (choose 1) | country style, hash browns, poutine (gf)
- Sliced & whole fruit (v, gf)
- Pancake Popover | assorted flavors; cinnamon raisin, cranberry, blueberry, chocolate, maple syrup (v)
- Tea Sandwiches | assorted mini sandwiches with chicken salad, tuna salad, egg salad
- Pastas (choose 2) | primavera, alfredo shrimp, pesto chicken, bolognese, piccata
- Salads (choose 2) | Caesar, garden, seasonal green, strawberry avocado (v)
- Desserts (choose 1) | cheesecake, apple pie, key lime pie, triple chocolate mousse
PLATED BREAKFAST

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

PLATED BREAKFAST

Includes coffee, tea, juice or milk

1 course | Main entrée; egg, breakfast meat, potato, fruit | $18

2 course | Starter, main entrée; choice of starter, choice of entrée | $23

3 course | Starter, main entrée, smoothie; choice of starter, choice of entrée, choice of smoothie | $29

MAIN ENTRÉES

Egg Scramble (choose 3) | cheddar, Swiss, pepperjack, goat cheese, green peppers, onion, jalapeño, tomato, spinach, scallions (gf)

Quiche (choose 3) | Swiss, scallions, tomato, peppers, onion, spinach, mushrooms (v, gf)

Frittata | potato, queso fresco, chorizo, onion, jalapeño, charred scallion (gf)

Eggs Benedict | English muffin, Canadian bacon, poached eggs, homemade hollandaise

Burrito | flour tortilla, scrambled eggs, hash brown potato, cheddar, pork green chili

Biscuit Egg & Gravy | Southern style sausage gravy, fresh baked biscuit, poached eggs

Shirred Skillet | baked eggs over potato, peppers, onion, sausage, spinach (gf)

BREAKFAST MEATS

Smoked bacon, breakfast sausage, pork sausage, Canadian bacon, chicken apple sausage, ham, turkey (gf)

POTATOES

Country style, hash browns, poutine

SMOOTHIES & JUICES

Cucumber kale & apple, berries & yogurt, beets & pears, super greens, superfood blend
PRICES ARE PER PERSON

Milk & Cookies | assorted fresh baked cookies with whole milk, 2%, skim | $9

Salads & Tartines | tuna, egg and chicken salad with grilled artisan bread and melted cheese | $22

Power Bars & Smoothies | assorted Cliff and Kind bars with fresh fruit yogurt smoothies | $15

Veggie & Dips | fresh cut seasonal vegetables, hummus, dahl, curry ranch | $18

Chips & Dips | tortilla and naan chips with hummus, salsa and onion ranch | $10

Snack Mixes | Fiesta, Chex, trail mix, granola | $12

Fruit & Nuts | fresh cut seasonal fruit, assorted nuts | $12

Quick Wraps | hand rolled wraps of chicken Caesar, ham garden, turkey club | $14

Antipasti | mixed olives, grilled vegetables, assorted nuts, pickled peppers, dried fruits, cured meats, local and imported cheeses | $20

Artisan Cheese Platter | local and imported cheeses, assorted crackers, homemade chutney | $18
LUNCH BUFFETS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

**SOUPS & SALADS $18**

Soups (choose 3) | Tuscan vegetable (v, gf), tomato basil cream (v, gf), wild mushroom (v), potato leek (v, gf), watermelon gazpacho (v)

Salads (choose 3) | strawberry avocado (v, gf), Caesar, caprese (v, gf), wedge (gf), wakame (v, gf), tangled greens (v, gf)

Desserts (choose 1) | pie, cake, mousse, parfait, truffles

Comes with fresh baked breads, assorted dressings

Add-on proteins for salads: grilled chicken $8, seared salmon $9, shrimp cocktail $12, smoked trout $9, marinated beef $10, tuna salad $8

**SOUPS, SALADS & SANDWICHES $29**

Soups (choose 2) | Tuscan vegetable soup (v, gf), tomato basil cream (v, gf), wild mushroom (v), potato leek (v, gf), watermelon gazpacho (v)

Salads (choose 2) | strawberry avocado (v, gf), Caesar, caprese (v, gf), wedge (gf), wakame (v, gf), tangled greens (v, gf)

Sandwiches (choose 2) | wraps, deli, compound salad, tacos, tartines

Desserts (choose 2) | pie, cake, mousse, parfait, truffles

Comes with fresh baked breads, assorted dressings

Add-on proteins for salads: grilled chicken $8, seared salmon $9, shrimp cocktail $12, smoked trout $9, marinated beef $10, tuna salad $8
LUNCH BUFFETS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

GORE CREEK (TUSCAN) $28
Soups (choose 1) | minestrone, Italian wedding soup, caldo verde, Tuscan vegetable (v, gf)
Salads (choose 1) | misto (v, gf), Caesar, caprese (v, gf), olive & roasted vegetable (v, gf),
artichoke & red pepper (v)
Pastas (choose 2) | baked penne with bolognese, chicken fettucine alfredo,
veal piccata over torchietti, conchiglie carbonara, vegetable primavera
Bruschetta (choose 2) | arugula & fontina, burrata & balsamic, prosciutto & chutney, caponata
Dessert (choose 1) | tiramisu, gelato, friandises, zabaglione & berries (v, gf)
Includes antipasto platter, fresh breads, dessert

SOUTH BY SOUTHWEST (TEX-MEX) $30
Vegetarian tortilla soup (v, gf), black beans (gf), Yucatan rice (gf), mexi mixed green salad (v, gf),
guacamole (v,gf), sour cream (v, gf), pico (v, gf), cheddar, salsa, limes, cilantro, cotija cheese, jalapeños,
flour and corn tortillas, fajita beef & chicken, grilled peppers and onions, tres leches cake

COLORADO SMOQ (BBQ) $36
Smoked buffalo & barley soup (gf), smoked pork baked beans (gf),
signature coleslaw (v, gf), seasonal salad (v, gf)
Meats (choice of 2) | smoked beef brisket, BBQ chicken, jalapeño cheddar sausage,
pulled pork, smoked salmon, smoked sloppy joe
Includes pickles, onion, white bread, BBQ sauce, cornbread, banana bread pudding
**PLATED LUNCH**

**PRICES ARE PER PERSON**  
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

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$21 Per Person  
$29 Per Person  
$36 Per Person

Extras: Soup $8, Salad $10, Entrée $20, Dessert $10

**SOUPS**

- Tuscan Vegetable Soup | arugula, fennel, zucchini, tomato, carrot, celery, garlic (v)
- Tomato Basil Cream | goat cheese crouton (v)
- Wild Mushroom | tarragon Parmesan crostini (v)
- Potato Leek | truffle oil (v, gf)
- Watermelon Gazpacho (v, gf)

**SALADS**

- Strawberry Avocado | candied pecans, goat cheese, Champagne vinaigrette, bibb (v, gf)
- Caesar | homemade dressing, Spanish croutons, Reggiano Parmesan, romaine
- Caprese | heirloom tomato, mozzarella, fresh basil, balsamic reduction, arugula (v, gf)
- Wedge | bleu cheese, tomato, red onion, smoked bacon, sweety drop peppers, iceberg (v)
- Wakame | sesame seed, wonton crisps, seaweed salad (v)
- Tangled Greens | sundried cranberries, bleu cheese, tomato, carrot, red onion, balsamic (v)
PLATED LUNCH

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

ENTRÉES

Croissant Sandwich | choice of curry chicken salad, egg salad, trout salad, lettuce, tomato, homemade chips, pickle, signature slaw

Grilled Chicken Wrap | avocado, bacon jam, tomato, romaine, garden vegetable cream cheese, chipotle ranch dressing, pickles, homemade chips, signature slaw

Gore Burger | angus beef, brioche bun, lettuce, tomato, onion, pickle, cheddar, dijonaise, homemade chips, baked cabin potatoes

Cuban Panini | hot pressed, mojo pork, salami, ham, Swiss cheese, mustard dressing, pickle, baguette, black bean over saffron rice, plantain chips

Petite Seared Salmon | pancetta & pea risotto, haricot vert, citrus buerre blanc (gf)

Petite Colorado Trout | brussels, crab, pine nuts, golden raisin brown butter (gf)

Grilled Marinated Beef Flank | Brie gratin potato, urban green salad, balsamic dressing (gf)

Herb Crusted Chicken | mushroom risotto, accent salad, Champagne vinaigrette

Butternut Squash Ravioli | toasted pumpkin seed & sage pesto, Reggiano Parmesan (v)

Pork Tenderloin | smoked bacon wrapped, jalapeño corn grits, Thai agrodulce (gf)

Conchiglie Carbonara Pasta | pancetta bacon, Parmesan, peas, cream

Shrimp Pesto Pasta | basil pesto, grilled shrimp, tomato, olives, pine nuts, penne
PLATED LUNCH

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

DESSERTS

Triple Chocolate Mousse (v, gf)  Lemon Curd Tartlette (v)
Berry Chocolate Parfait (v, gf)  Seasonal Gelato (v, gf)
Key Lime Pie (v)  Apple Pie

APPETIZERS (EXTRAS)

Butternut Squash Ravioli | toasted pumpkin seed & sage pesto | $10 (v)
Ceviche | shrimp, avocado, cilantro, chiles, corn tortillas | $17 (gf)
Scallop & Risotto | seared, corn & pea risotto, smoked bacon jam | $18 (gf)
Glazed Quail | maple bourbon reduction, bacon wrapped, watermelon radish | $15
Burrata | homemade, goat cheese center, basil, mozzarella, crostini, balsamic syrup | $11 (v)
Tartine | prosciutto, pepper peach chutney, micro arugula | $10
Smoked Trout | smoked Colorado trout salad, avocado relish, lemon buerre blanc | $12 (gf)
Warm Brie | panko crusted, Thai apricot preserve, fresh apples | $10 (v)
Pork Belly | slow smoked, white BBQ sauce, petite slaw | $12
COCKTAIL HOUR & APPETIZERS

RECOMMENDATION:
PRE-DINNER, CHOOSE 2-3 ITEMS
LIGHT COCKTAIL EVENT: CHOOSE 3-5 ITEMS
HEAVY COCKTAIL EVENT: CHOOSE 5-7 ITEMS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

COLD PASSED APPETIZERS
Poached Shrimp | vanilla bean lobster brodo, cocktail sauce | $6 (gf)
Lobster Tostadito | lobster ceviche, tomato, avocado vanilla coulis | $8 (gf)
Watermelon Radish Canapé | coriander crab salad, micro chervil | $8 (gf)
House Smoked Salmon | cucumber socle, dill caper Alouette | $4 (gf)
Sugar Snaps | fine herb boursin cheese-filled peas | $4 (v, gf)
Ceviche | fresh corn tortilla chips, avocado, cilantro, chilies | $5 (gf)
Smoked Trout | corn tostadito, avocado relish, petite Serrano | $6 (gf)
Bruschetta | homemade burrata, basil, baby heirloom, balsamic reduction | $5 (v)
Crudo Spoon | ahi tuna, sesame dressing, scallions, nori | $8
Prosciutto & Melon, Prosciutto & Asparagus, Prosciutto & Manchego | $4 (gf)
Oysters à la Gore | mignonette, Parmesan, micro greens | $6 (gf)
COCKTAIL HOUR & APPETIZERS

RECOMMENDATION:
PRE-DINNER, CHOOSE 2-3 ITEMS
LIGHT COCKTAIL EVENT: CHOOSE 3-5 ITEMS
HEAVY COCKTAIL EVENT: CHOOSE 5-7 ITEMS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

HOT PASSED APPETIZERS

Risotto Spoon | wild mushroom, marsala, truffle, Parmesan | $5 (v, gf)
Warm Brie | Thai apricot preserve, crispy mint | $4 (v)
Baked Phyllo | Colorado lamb, parsnip, curry yogurt fraiche | $7
Orzo Spoon | carbonara, pancetta bacon, sweet peas, Parmesan | $5 (gf)
Coconut Shrimp | dragon fruit & rambutan relish, coconut | $8
Stuffed Mushroom | sage, brown butter, chilies, panko farci, with or without chorizo | $6 (v)
Colorado Boomer | crab, golden raisin, pine nut, garlic butter-stuffed mushroom | $8
Arancini | crispy risotto croquette, smoked bacon, fontina, lemon caper aioli | $4
Crispy Wonton | pad Thai chicken, scallion, peanut sauce | $4
Pig in Blanket | chorizo, black bean purée, sweet onion crème fraiche, puff pastry | $5
Mini Crab Cakes | avocado, citrus buerre blanc, chicharrón | $7
Lamb Meatballs | hand-rolled Colorado lamb, micro shiso and sauce paloise | $7 (gf)
Quail Drumette | maple bourbon reduction, bacon wrapped | $8 (gf)
Poutine | foie gras gravy, cheese curds, Parmesan, roasted red potato | $6
Seared Beef | rare, pinot noir infused onions, melted Point Reyes blue | $7 (gf)
Pork Belly | smoked, glazed, roasted beet & jalapeño chutney | $5 (gf)
Duck Quesadilla | smoked duck, Stilton cheese, hoison-glazed onion, lavender cream | $7
Chicken Satay | pad Thai marinade, peanut sauce on a skewer | $6
STATIONED APPETIZERS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

COLD VEGETARIAN STATIONED APPETIZERS
Crudite: fresh and pickled seasonal vegetables, hummus, dahl, dressings | $12 (v, gf)

Fruit Display: seasonal fruits, berries, melons, exotics | $14 (v, gf)

Dips & Whips: choose (2) variety of chips, vegetables, breads, crackers, guacamole, hummus, dahl, chutney, queso (v) | $20

Bloomed Cheeses: assorted selection, breads, fruits, nuts, crostinis, flatbreads | $18 (v)

Local and Imported Cheeses: artisan selections, apples, pears, homemade chutneys with assorted crackers | $7 (v)

Salad Bar: variety of greens, dressings, tomatoes, cheeses, dried fruits, onions, croutons, nuts, seeds, carrots, radishes | $16 (v, gf)

Giardiniera: mixed seasonal vegetables, assorted olives, pickled fun | $4 (v, gf)

COLD MEAT STATIONED APPETIZERS
Charcuterie: cured & smoked meats, nuts, artisan cheeses, olives, pickled giardiniera | $25

COLD SEAFOOD STATIONED APPETIZERS
Seafood Cocktail: shrimp, lobster, crab, oysters, ceviche, cocktail sauce, mignonette | $40

Oysters: fresh shucked, Atlantic, Pacific, Gulf, cocktail sauce, mignonette, lemons | $6

Caviar Service: blinis, egg, onion, lemon crème fraiche | $MP
STATIONED APPETIZERS

PRICES ARE PER PERSON
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

HOT VEGETARIAN STATIONED APPETIZERS
Arugula & Artichoke Dip | flatbreads, crackers, breads | $18 (v)

HOT MEAT STATIONED APPETIZERS
Queso | spicy blend of melted cheese, chips, chiles, tomatoes, cilantro, chorizo | $15

Bauernteller | assorted wursts, cornichons, mustards, caramelized onion & peppers | $23

Glazed Pork Slider Station | house smoked pork belly, coriander horseradish slaw, avocado | $5

COLD DESSERT STATIONED APPETIZERS
Desserts (choose 2) | assorted mini desserts, truffles, parfaits, petite fours, tartlets | $16 (v)

HOT DESSERT STATIONED APPETIZERS
Chocolate Display | chocolate fountain, truffles, mousses | $20 plus fountain rental (gf)
RECOMMENDATION:
ONE CHEF ATTENDANT PER 50 GUESTS, $150 PER ATTENDANT.
IF MULTIPLE CARVED ITEMS ARE CHOSEN, EACH ITEM REQUIRES ITS OWN STATION AND ATTENDANT.
PRICES ARE PER PERSON

CARVING STATIONS
All carved items are served with accompaniment sauce and accoutrement.

Beef Tenderloin (serves 10) | $35 per person
Prime Rib (serves 10) | $30 per person
Glazed Salmon (serves 8) | $23 per person
Duck (serves 8) | $19 per person
Turkey (serves 12) | $14 per person
Pork Loin (serves 12) | $20 per person
Leg of Lamb (serves 12) | $24 per person
Ham (serves 15) | $16 per person
Beef Brisket (serves 12) | $21 per person
Bacon Wrapped Glazed Pork Tenderloin (serves 3) | $23 per person
Braised Pork Belly (serves 12) | $25 per person
PRICES ARE PER PERSON

SMOKEHOUSE BARBEQUE $45
Peachwood smoked chicken and pulled pork, signature coleslaw, baked country beans, American potato Salad, chili lime corn on the cob, garden salad, bourbon cornbread pudding

$20 Supplemental: peachwood smoked beef brisket or baby back ribs

TUSCAN FLAVORS $50
Penne primavera with pumpkin seed & sage pesto, conchiglie carbonara with pancetta bacon antipasto platter, mountain mushroom risotto, Tuscan Caesar salad, lemoncello curd tartlette with hazelnut topping

SURF & TURF $60
Honey glazed salmon and sliced roast beef rib with maple horseradish crème, mashed parsnips, vegetable medley, signature house salad, triple chocolate mousse

THE COLORADO $75
River trout with crab, golden raisin pine nut brown butter sauce, braised buffalo short ribs in au jus, wild mushroom risotto, strawberry & goat cheese salad, jalapeño cheddar cornbread rolls, warm Palisade peach crumble with anglaise

CHEF’S CUSTOM DESIGN STARTING AT $100
We welcome you to spend time with our chef and create a menu for your special event. This is an opportunity to meet and collaborate on a memorable meal for your guests and family. Please schedule an appointment with our events coordinator.
# PLATED DINNER

PLATED DINNER INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS

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PLATED DINNER

SUPPLEMENTAL CHARGES SHOWN APPLY ONLY TO THREE COURSE OPTIONS**
PLATED DINNER INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

APPETIZERS

Mushroom & Truffle Risotto | Parmesan, marsala, parsley (v, gf)
Ravioli | butternut squash, pumpkin seed & sage pesto (v)
Goat Cheese Croquette | Thai apricot preserve, honeycrisp apples
Quail | smoked, bacon wrapped, maple bourbon glazed | $5**
Veal Sweetbreads | rissole, parsnip puree, lemon vapor demi | $5**
Crab Cake | avocado relish, citrus buerre blanc, micro cilantro $10**
Scallops | pan seared, corn & pea risotto, bacon jam | $10**

SOUPS

Lentil & Smoked Bacon (gf) | Tomato Basil Cream (v, gf)
Potato Leek w/ Truffle (v, gf) | Local Wild Mushroom (v, gf)
Watermelon Cucumber Gazpacho (v, gf) | Buffalo & Barley
Tortilla (v, gf) | Seasonal Vegetable (v, gf)
Red Curry Chicken (gf) | Lobster & Parsnip Bisque | $7** (gf)
SUPPLEMENTAL CHARGES SHOWN APPLY ONLY TO THREE COURSE OPTIONS**

PLATED DINNER INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

SALADS

Caesar | romaine, housemade dressing, Parmesan, Spanish croutons, roasted red pepper

Wedge | iceberg, baby heirloom tomato, bleu cheese, red onion, smoked bacon, sweety drop peppers (gf)

Arugula | prosciutto, honey dew, Parmesan, pickled fennel, ruby grapefruit vinaigrette (gf)

Warm Spinach | smoked bacon dressing, tomato, egg, onion, chicharrón (gf)

Wakame | seaweed salad, sesame seeds, tobiko caviar (v, gf)

Urban Greens | balsamic vinaigrette, dried cranberries, bleu cheese, heirloom tomato (v, gf)

Roasted Beets | goat cheese, haricot vert, sunflower seeds, tangled greens, coriander dressing (v, gf)

Strawberry Avocado | bibb, candied pecans, goat cheese, Champagne vinaigrette | $5** (v, gf)

Caprese | heirloom tomato, homemade burrata, basil, goat cheese, mozzarella, balsamic | $5** (v, gf)

SEAFOOD ENTRÉES

Glazed Salmon | pancetta and pea risotto, haricot vert, citrus buerre blanc (gf)

Trout à la Gore | barded brussels, crab, golden raisin, pine nut brown butter (gf)

Seared Scallops | pea and corn risotto, bacon jam and chef’s hot sauce | $10**

Sautéed Jumbo Shrimp | lemon butter sauce over jalapeño & cheddar grits | $10**

Sesame Seared Ahi | soba noodles, sugar snap peas, scallions, lotus root | $10**

Seared Sea Bass/Halibut | edamame succotash, meyer lemon & bacon hollandaise | $15** (gf)

Butter Poached Lobster | vanilla bean butter, mushroom truffle risotto, haricot vert | $15**
SUPPLEMENTAL CHARGES SHOWN APPLY ONLY TO THREE COURSE OPTIONS**
PLATED DINNER INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS
(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

POULTRY ENTRÉES
Herb Crusted Chicken | urban salad, balsamic reduction, mushroom truffle risotto
Seared Duck Breast | butternut mash, lavender hoisin glaze, brussels sprouts, duck chicharrón
Stuffed Quail | sage, applewood smoked bacon stuffing, rapini, maple bourbon glaze

PORK ENTRÉES
Pork Tenderloin | bacon wrapped, jalapeño corn succotash, Thai agrodulce (gf)
Braised Pork Cheeks | mashed potatoes, vegetable bouqetiere, au jus (gf)
Pork Rib Chop | spiced apple glaze, mashed parsnips, baby carrots | $10** (gf)
Smoked Braised Pork Belly | edamame purée, spice rubbed, coriander horseradish dressing | $10** (gf)

BEEF ENTRÉES
Seared Beef Top Sirloin | smoked garlic mashed potatoes, grilled asparagus, cabernet demi
Marinated Beef Flank Steak | mushroom truffle risotto, urban greens with balsamic vinaigrette
Braised Beef Short Rib | pinot noir demi, roasted root vegetables, parsnip purée | $10**
Rubbed Grilled Beef Ribeye | horseradish au jus lié, Brie gratin potato, haricot vert | $10** (gf)
Gore Range Strip | prime grade, Orion potato, roasted winter squash, hollandaise | $15** (gf)
Seared Beef Tenderloin | roasted Red Bliss potato mash, grilled asparagus, choice of sauce | $20** (gf)
**SUPPLEMENTAL CHARGES SHOWN APPLY ONLY TO THREE COURSE OPTIONS**

**PLATED DINNER INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS**

(V) DENOTES VEGETARIAN | (GF) DENOTES GLUTEN FREE

### VEAL ENTRÉES

- Veal Scaloppini | crispy sweetbreads, lemon caper demi, cippolini onion, haricot vert (gf)
- Veal Rib Chop | seared, sauce perigeaux, mushroom truffle risotto, Parmesan rapini | $15**

### LAMB ENTRÉES

- Lamb T-Bone | mashed parsnips, madame noir sauce, brussels & beans | $10** (gf)
- Rack of Lamb | dijon herb crusted, sauce paloise, Brie gratin potato, peas & carrots | $15**

### GAME & OTHER ENTRÉES

- Venison Loin | cranberry rum glaze, sweet potato gratin, spiced carrots | $10** (gf)
- Slow Roasted Goat Loin | cilantro gremolata, au jus lié, Reggiano Parmesan risotto | $10**
- Buffalo Ribeye | peach demi, chorizo garbanzo mash, romanesco | $15** (gf)
- Elk Rib Chop | Thai black soy, mashed caramelized plantain, balsamic greens | $15**

### DESSERTS

- Colorado Peach Tartlette | cold vanilla bean crème anglaise
- Triple Chocolate Mousse | strawberry jellee
- Turtle Top Crème Brulée | spun sugar lattice, walnuts, Valrhona chocolate
- Key Lime Tartlette | macadamia brittle
- Petite Trio | banana strawberry, whiskey blue, dark hazelnut
- Rum Baba | Jamaican rum, short cake, vanilla crème anglaise
- Pumpkin Pie | pumpkin seed tuille
CHILDREN'S MENU

CHOICE OF FRENCH FRIES OR FRESH FRUIT
ALL ITEMS ARE $7 PER CHILD

SPAGHETTI AND MEATBALLS

CHICKEN TENDERS AND FRIES

MACARONI AND CHEESE

GRILLED CHEESEBURGER AND FRIES
LATE NIGHT SNACK MENU

PRICES ARE PER PERSON

SAVORY

Nacho Wonton Bites | cilantro green chili dip | $4

Beef Sirloin Sliders | Tillamook cheddar, pickle, mayo, ketchup, mustard | $8

Mac and Cheese Bites | white BBQ sauce | $5

Chicken Tenders | ranch dressing, agave mustard | $6

Phat Flatbread Bar | pepperoni, pepperoncini, three cheese | $7

Truffle Tots | sweet potato, truffle oil, Parmesan cheese, parsley | $4

SWEET

Alpenglow Griddle | buttermilk pancakes, bourbon syrup, bing cherries, vanilla ice cream | $5

Gourmet Cookie Bar | chocolate chip cookies and more, vanilla ice cream | $5

Milk Shake-That-Booty | mini milk shakes - strawberry, chocolate, vanilla | $4.50

Colorado Bourbon Fingers | french toast, nutmeg, cinnamon, shot glass of crème anglaise, bourbon floater | $8
BEVERAGE MENU

ALL ALCOHOL IS BILLED PER CONSUMPTION
$125 PER BARTENDER
PERSONALIZED BRANDS AVAILABLE UPON REQUEST
SPECIALTY DRINKS AVAILABLE UPON REQUEST

<table>
<thead>
<tr>
<th>BEVERAGES</th>
<th>HOSTED</th>
<th>CASH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodas &amp; Mineral Waters</td>
<td>$4</td>
<td>$5</td>
</tr>
<tr>
<td>Red Bull Energy Drinks</td>
<td>$6</td>
<td>$7</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$5</td>
<td>$6</td>
</tr>
<tr>
<td>Import &amp; Craft Beers</td>
<td>$6</td>
<td>$7</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$7</td>
<td>$8</td>
</tr>
<tr>
<td>Premium</td>
<td>$8</td>
<td>$9</td>
</tr>
<tr>
<td>Deluxe</td>
<td>$10</td>
<td>$11</td>
</tr>
</tbody>
</table>

CALL
- Spring 44 Vodka (CO)
- Spring 44 Gin (CO)
- Ten Cane Rum
- Famous Grouse Scotch
- Jim Beam Bourbon
- Sauza Blue Tequila

PREMIUM
- Tito’s Vodka
- Tanqueray Gin
- Bacardi White Rum
- Johnny Walker Red
- Four Roses Bourbon
- El Portico Blanco Tequila

DELUXE
- Grey Goose Vodka
- Bombay Sapphire
- Mt. Gay Eclipse Rum
- Dewars Scotch
- 10th Mountain Rye (CO)
- Herradura Silver Tequila
BEVERAGE MENU

BEER BOTTLES

DOMESTICS
Budweiser | Bud Light | Coors | Miller Lite

IMPORTS/CRAFTS
Michelob Ultra | Pacifico | Fat Tire Amber Ale
Stella Artois | Angry Orchard Hard Cider | Erdinger (N/A)

KEG PRICING

1/2 BARRELS AND 120 POURS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coors Light</td>
<td>$350</td>
</tr>
<tr>
<td>VBC Gore Creek IPA</td>
<td>$550</td>
</tr>
<tr>
<td>VBC Hot Mess Blonde</td>
<td>$550</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>$450</td>
</tr>
<tr>
<td>Bud &amp; Bud Light</td>
<td>$350</td>
</tr>
<tr>
<td>Fat Tire</td>
<td>$450</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>$450</td>
</tr>
<tr>
<td>Avery IPA</td>
<td>$500</td>
</tr>
<tr>
<td>7 Hermits 8150</td>
<td>$500</td>
</tr>
<tr>
<td>(American Pale Ale)</td>
<td></td>
</tr>
<tr>
<td>Bonfire Brush Creek Blonde</td>
<td>$500</td>
</tr>
</tbody>
</table>
# BEVERAGE MENU

ALL ALCOHOL IS BILLED PER CONSUMPTION

## CHAMPAGNE/SPARKLING/ROSE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Type</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taittinger Brut La Française NV</td>
<td>Champagne</td>
<td>Champagne, France</td>
<td>$90</td>
</tr>
<tr>
<td>Col Solivo</td>
<td>Prosecco</td>
<td>Veneto, Italy</td>
<td>$30</td>
</tr>
<tr>
<td>Château Moncontour Cremant de Loire</td>
<td>Sparkling Brut Rosé</td>
<td>Loire Valley, France</td>
<td>$35</td>
</tr>
<tr>
<td>AIX Rosé, 2017</td>
<td>Rosé</td>
<td>Provence, France</td>
<td>$40</td>
</tr>
</tbody>
</table>

## WHITES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Type</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruffino Lumina, 2016</td>
<td>Pinot Grigio</td>
<td>Delle Venezie, Italy</td>
<td>$35</td>
</tr>
<tr>
<td>Pine Ridge, 2016</td>
<td>Chenin Gris/Viognier</td>
<td>California</td>
<td>$45</td>
</tr>
<tr>
<td>Cliff Lede, 2017</td>
<td>Sauvignon Blanc</td>
<td>Napa Valley</td>
<td>$45</td>
</tr>
<tr>
<td>Duckhorn, 2016</td>
<td>Sauvignon Blanc</td>
<td>Napa Valley</td>
<td>$65</td>
</tr>
<tr>
<td>Taft Street, 2015</td>
<td>Chardonnay</td>
<td>Russian River Valley</td>
<td>$45</td>
</tr>
<tr>
<td>Olivier Leflaive Les Sétilles, 2015</td>
<td>Chardonnay</td>
<td>Bourgogne, France</td>
<td>$60</td>
</tr>
<tr>
<td>Jordan, 2016</td>
<td>Chardonnay</td>
<td>Russian River Valley</td>
<td>$80</td>
</tr>
</tbody>
</table>

## REDS

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Type</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oyster Bay, 2015</td>
<td>Pinot Noir</td>
<td>Marlborough, NZ</td>
<td>$35</td>
</tr>
<tr>
<td>Failla, 2016</td>
<td>Pinot Noir</td>
<td>Sonoma Coast</td>
<td>$65</td>
</tr>
<tr>
<td>Flowers, 2016</td>
<td>Pinot Noir</td>
<td>Sonoma County</td>
<td>$100</td>
</tr>
<tr>
<td>d’Arenberg The Laughing Magpie, 2014</td>
<td>Shiraz/Viognier</td>
<td>Australia</td>
<td>$60</td>
</tr>
<tr>
<td>Borsao Tres Picos, 2016</td>
<td>Garnacha</td>
<td>Borja, Spain</td>
<td>$40</td>
</tr>
<tr>
<td>Bodegas Noemí A Lisa, 2016</td>
<td>Malbec</td>
<td>Patagonia, Argentina</td>
<td>$50</td>
</tr>
<tr>
<td>Flora Springs, 2015</td>
<td>Merlot</td>
<td>Napa Valley</td>
<td>$55</td>
</tr>
<tr>
<td>Lyeth, 2016</td>
<td>Meritage</td>
<td>Sonoma County</td>
<td>$45</td>
</tr>
<tr>
<td>Avalon, 2013</td>
<td>Cabernet Sauvignon</td>
<td>Napa County</td>
<td>$40</td>
</tr>
<tr>
<td>Truchard, 2015</td>
<td>Cabernet Sauvignon</td>
<td>Carneros, Napa Valley</td>
<td>$65</td>
</tr>
<tr>
<td>Pine Ridge, 2015</td>
<td>Cabernet Sauvignon</td>
<td>Napa Valley</td>
<td>$100</td>
</tr>
</tbody>
</table>

## HOUSE WINES

**GUENOC ESTATE $27**

- Sauvignon Blanc
- Chardonnay
- Merlot
- Cabernet Sauvignon